



Sides

PRESENTS

Mealtime Solutions for your next family fiesta



Set a Festive Table

TIPS FROM

Katie's Table

With a little inspiration, you can transform everyday dinners into fun fiestas. Simply toss a colorful Mexican blanket on the table, add some mini-cactus plants, light the candles, and you've created a south-of-the-border celebration! Here are some more fun ideas:

- ✓ Replace your usual napkins with colorful bandanas
- ✓ Slip maracas into the napkin rings for a festive touch
- ✓ Fill a glass vase with layers of aqua rocks, then place a thick candle in the center
- ✓ Make whimsical place cards, using garlic cloves as holders. Whip up virgin margaritas in the blender

For more ideas on inspired meals and exciting table settings from Katie Brown, visit www.liptonfavorites.com.



Spice Up Your Meal If your family's midweek mealtime menu could use some spark, there's an easy way to spice things up. Lipton Sides, along with this delectably simple recipe, will put big, bold flavors on the table. Try it tonight!



Grilled Sirloin Steak with Pimento Black Pepper Tequila Sauce Shown with Lipton Sides Smoked Chipotle Rice

Steak

- 1 1/4 lbs. sirloin steak
- 2 tablespoons olive oil
- Salt and coarsely ground pepper

Coat steaks in olive oil and season with salt and pepper and grill.



Pimento Black Pepper Tequila Sauce

- 1 20-ounce jar roasted peeled pimentos (drained)
- 1 1/2 tablespoons olive oil
- 1 teaspoon cracked black pepper
- 2 tablespoons tequila
- 2 tablespoons heavy cream
- Salt

Purée pimentos until smooth. Heat olive oil over medium heat. Add cracked pepper and toast for 30 seconds. Stir in puréed pimentos. Season with salt and cook 2 minutes. Whisk cream into pimento purée and cook for an additional minute. Add tequila and simmer another minute. Season to taste. Cut steaks into 2-ounce pieces. Pool sauce on each plate, and lean two mini-steaks against a mound of Lipton Sides Smoked Chipotle Rice.